THE WINE CELLAR

PLATTERS TO SHARE

House Mixed Platter any 3 - £16
any 5 - £23
(add toasted Focaccia - £2)

- enjoy a choice of any of our cheese or charcuterie selection, all served with biscuits, chutneys & accompaniments

Baked Wheel of Camembert £16
French baked cheese, honey, toasted focaccia

THE TINNED FISH MENU

all £14

A carefully selected choice of continental tinned fish, all ready to eat, served with toasted Focaccia, crackers & flavoured butter.

Please ask for our current selection

CHARCUTERIE

Salami Milano - classic, soft, mild, sweet, delicate

Nduja - spicy Calabrian spreadable pork pâté

Pastrami - classic cured beef, lightly spiced

Coppa - pork shoulder, marbled, rich & tender

Serrano - slow aged pork leg, succulent, delicate

CHEESE

French Brie
Cows milk, creamy, buttery, soft

Crumbly Cheshire
Cows milk, dense, crumbly, tangy

British Mature Cheddar
The old favourite, world famous

Murcia Al Vino - 'Drunken Goat'
Semi-soft, goats milk, edible wine soaked rind, mild, fruity, salty

Smoked Scamorza
Cows milk, stretched curd cheese, smokey, savoury

Gorgonzola
Cows milk, soft, mild blue, creamy, aromatic

Mature Stilton
Distinctive, fully ripened, tangy, punchy

Spicy Cheddar
Cheddar with chilli, peppers & garlic

Guest Cheese
Please ask for our current selection

NIBBLES & SMALL PLATES

Gordal Olives Picante £6
- individual tin of olives served with breadsticks

Pickled Cornichons £4
Nuts & snacks available from the bar - please ask

Toasted Focaccia - olive oil & balsamic £4

Soft Baked Garlic & Herb Flatbread £4
add grated Pecorino Romano £1
add Serrano ham £2

Hummus - soft baked flatbread £8

Trio of flavoured Hummus - soft baked flatbread £10

Nduja Pâté - pickles, breadsticks & flatbread £8

Whipped Ricotta - lemon oil, Italian herbs, soft baked flatbread £8

Manchego - quince jelly, crackers £9

APERITIFS

Vodka - Gin - Cognac - Whiskies - *please ask*

Barrel Aged Negroni £13
- oak aged inhouse for at least 4 weeks, giving an incredibly smooth & delicious take on a classic

Bourbon Old Fashioned £11

Hazelnut Espresso Martini £11

SWEET & STICKY WINE

	100ml	BOTTLE
J.H Andresen LBV Port - Portugal - bramble, plum, mocha, supple, fresh	£8	£60 (750ml)
Daschbosch Old Vine Hanepoot - South Africa - acacia honey, orange blossom, sultana, candied citrus	£12	£45 (375ml)
Kardos Tokaji Aszú - Hungary - iconic, marmalade, apricot, intense, lucious	£13	£65 (500ml)
Ariyanas David Dulce Merlot - Spain - cherries, blackcurrant, soft, long, silky	£14	£52 (375ml)

WINE BY THE GLASS

125ml measurements available upon request
Please feel welcome to ask us for our favourites

SPARKLING

		125ml	BOTTLE
France **Drappier** | Carte d'Or Rich, complex, full, opulent	*Champagne*	£13.5	£74
Drappier | House Cuvée Our choice of rotating cuvée from our favoured house	*Champagne*	Please ask for current selection	
Blanquette de Limoux | J.Laurens Bone dry, fine mousse, apple, honey, lightly nutty	*Languedoc*	£9	£45
Italy **Il Traliccio** | Prosecco Brut Clean, crisp, light, crowd pleaser	*Venezie*	£7.5	£33
Spain & Portugal **Mas Macia** | Cava Brut Rich, Champagne method, excellent value for money	*Penedès*	£8	£36
Esperanca Brut | Quinta da Boa Fresh, citrus, touch of cream & brioche	*Lisbon*	£8.5	£40
Chile **Amaluna** | Organic Sparkling Rosé Pale, refreshingly crisp, elegant	*Casablanca*	£9	£46
England **Henners** | Rosé Redcurrants & berries, rhubarb, slightly creamy	*East Sussex*	£11	£58
Australia **Earthscape** | Shiraz (sparkling red) Chocolate, cherry, burnt orange, soft spice	*Victoria*	£10	£52

ROSÉ

		175ml	250ml	BOTTLE
France **Côtes de Provence** | Saint-Roch Classic pale, elegant, refined, fresh	*Provence*	£11	£15	£44
Italy **Pinot Grigio Rosé** | Papia Fresh, fruity, light, juicy	*Lombardy*	£7	£9	£25
Chiaretto di Bardolino | Montresor Zesty, dry, berries, pomegranate, sour cherry	*Veneto*	£9	£12	£34
South Africa **Cape Coral** | Circumstance | Waterkloof Pale, fresh, soft fruits, raspberry, pomegranate, flint	*Stellenbosch*	£9	£12	£35
Portugal & Spain **Vinho Verde Rose** | Dunas | Quinta D'Amares Smooth, tropical, fresh, balanced	*Vinho Verde*	£8.5	£11	£32
Tempranillo Rosado | Martin Berdugo Vivid, deep, strawberry, raspberry, caramel, honey, silky	*Ribero del Duero*	£10	£13.5	£39
Greece **Moschofilero Rosé** Theone | Kintonis Citrus peel, great acidity, hint of rose, great balance	*Peloponnese*	£8.5	£11.5	£33
Germany **Fritz Willi Rosé Feinherb** | Qualitatswein Light spritz, juicy, fruity, delicious	*Mosel*	£9.5	£12.5	£36

WHITE

		175ml	250ml	BOTTLE
France **Grenache Blanc** | La Vicomté Lemon, poached pear, grapefruit, aromatic	*Pays d'Oc*	£7	£9.5	£27
Picpoul de Pinet | Cave de l'Ormarine Lip stinger, vibrant, acidic, citrus, green apple	*Languedoc*	£8	£10.5	£30
Viognier | Serica | Dom. de Vedilhan Orange peel, textured, rich stone fruits, complexity	*Pays d'Oc*	£8.5	£11.5	£33
Italy **Pinot Grigio** | Conviviale Orchard fruit, peach, honey, textured	*Veneto*	£8	£10.5	£30
Grillo | Arancio White flowers, tropical yet savoury, mango	*Sicily*	£8.5	£11	£32
Costa Toscana | Uggiano Vermentino & Trebbiano, elegant, bright, sorbet, mineral	*Tuscany*	£8.5	£11.5	£33
Fiano | Castel Serranova | Salento IGP Peachy, apricot, elegant minerality	*Puglia*	£9.5	£12.5	£36
Spain **Albariño** | Astrid | Adegas Gran Vinum Classic, apples & pears, salinity, great acidity	*Rias Baixas*	£11	£14.5	£42
Rioja Blanco | Selección de Autor Bodegas Tobía | Tempranillo - Chardonnay Expressive, vanilla & pastry with exotic fruit, long, persistent	*Rioja*	£13	£18	£50
Germany **Riesling** | Le Tendre | Rudi Ruttger Bright, floral, candied peel, stone fruit, off-dry	*Pfaltz*	£9	£12	£35
USA **Chardonnay** | Buena Vista Winery Rounded, silky, ripe pear, vanilla, fresh	*California*	£12	£16.50	£48
South Africa, Australia & New Zealand **The Revenant** | Chenin Blanc Fresh, apple, lime, balanced acidity	*Coastal Region, SA*	£7	£9	£25
Sauvignon Blanc | Circumstance Ripe fruit, textured, depth, limey, salty tang	*Stellenbosch, SA*	£9	£12	£35
Sauvignon Blanc | Babich Family Reserve Tropical, lime, passionfruit	*Marlborough, NZ*	£10	£13.5	£40
White Duck | Wild Duck Creek Rhône style blend, long, silky, peach, apricot, buttered toast	*Heathcote, AUS*	£11.5	£15.5	£45

ORANGE

		175ml	250ml	BOTTLE
Gros Manseng | Uva Non Grata Zingy, smoky, glorious	*Vin de France*	£6.5	£9	£25
Verdejo | Ginger Ninja Rich, clear, bright, crisp citric notes, earthy	*Tierra de Castilla*	£10	£13	£38
Gruner Veltliner Orange | MK | *Domäine Wachau* Stone fruit, orange peel, baking spice, ginger, honey		£11.5	£15.5	£45

RED

		175ml	250ml	BOTTLE
France **Carignan** | Mas des Palombes Ripe fruits, supple, smooth, hint of vanilla	*Pays d'Oc*	£9	£12	£34
Italy **Barbera** | Nizza | Araldica Vibrant, juicy, cherries & berries, bramble, plummy	*Piemonte*	£9.5	£13	£37
Primitivo | Neprica | Tormaresca Legendary producers, intense, ripe, savoury	*Puglia*	£10	£13.5	£39
Valpolicella Ripasso Montresor | Corvina - Rondinella - Molinara Baby Amarone, rich, fruity, warm, inviting, bitter cherry	*Veneto*	£12	£16	£47
Georgia **Saperavi** | Teliani Valley | Winery 97 Dark, rich, full, grippy, fresh	*Kakheti*	£10	£13	£38
Spain **Priorat** | Gotes | Alfredo Arribas Exceptional, intense, liquorice, herbal, mint	*Priorat*	£16	£22	£65
Australia, New Zealand & South Africa **Shiraz** | Record Sun Soft, juicy, plummy, smooth, hint of pepper	*South Eastern Australia*	£7	£9	£25
Pinotage | McGregor Deep red fruits, soft oak, easy texture	*McGregor*	£9.5	£13	£37
Red Duck | Wild Duck Creek Full & juicy, raspberry, plummy, smooth spices	*Heathcote, AUS*	£11.5	£15.5	£45
Austria **Zweigelt** | Qualitätswein | Muenzenrieder Fruity, herbacious hints, cherry, cocoa, soft, easy drinking	*Burgenland*	£11	£14.5	£42
The Americas **Cabernet Sauvignon** Showdown Man with The Ax Cassis, black cherry, vanilla oak, juicy, long	*California, USA*	£8.5	£11	£32
Malbec | Vasco Viejo Raspberry, plum, soft spice, juicy, structured	*Mendoza, Argentina*	£9	£12	£35
Pinot Noir | Buena Vista Winery Red fruits, plum, vanilla, chocolate, hint of pepper	*California, USA*	£12	£16.5	£48

FINE & RARE WINES
AVAILABLE BY CORAVIN
CORAVIN®
Please ask

THE WINE CELLAR